Fryer Module

Use & Care Information

WOLF®

WOLF®

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As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.

WOLF® is a registered trademark of Wolf Appliance Company, Inc.

THANK YOU

Your purchase of a Wolf electric fryer module attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your fryer module with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this Use & Care Information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf electric fryer module.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

Your Wolf fryer module is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 23 and refer to it should service become necessary.

If service is necessary, refer to the model and serial number of the fryer module. Both numbers are listed on the product rating plate located on the underside of the module. Refer to the illustration below.

IMPORTANT NOTE: Installation and service must be performed by a qualified installer or service agency. Warranty service must be performed by a Wolf authorized service center.

IMPORTANT NOTE: A ventilation hood is recommended (but not required) for use with the Wolf electric fryer module.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from any open-flame cooking device. The open flame may cause ignition of oil.

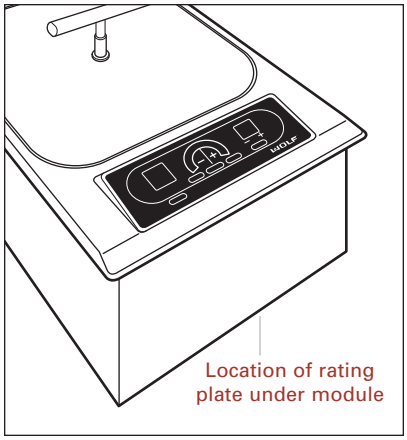
⚠ WARNING

This fryer module must be installed at least 15" (381) away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.

CONTACT INFORMATION

Wolf Customer Service: 800-332-9513

Website: wolfappliance.com



Rating plate location

Dimensions in parentheses are in millimeters unless otherwise specified.

WHAT TO DO

- **IMPORTANT NOTE: Read all instructions before using this appliance.**
- **Read this Use & Care Information carefully before using your new fryer module** to reduce the risk of fire, electric shock or injury to persons.
- **Make certain your unit is properly installed and grounded by qualified personnel.**
- **Use sturdy, properly insulated gloves or pot holders.** Dish towels or other substitutes can become entangled, causing burns. Keep pot holders dry. Wet pot holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.
- **Use only the fryer baskets that accompany the fryer module,** unless otherwise stated in the Use & Care Information.
- **Always properly clean and maintain the appliance** as recommended in the Use & Care Information.
- **The appliance lid must only be placed over the deep fryer after it has cooled down.**

⚠ WARNING

To eliminate the risk of burns or fire when reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a ventilation hood that projects horizontally a minimum of 5" (127) beyond the bottom cabinets.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from any open-flame cooking device. The open flame may cause ignition of oil.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.

⚠ CAUTION

Fats and oils can ignite easily if they get overheated. Keep all flames away from the appliance.

WHAT **NOT TO DO**

- **Children should not be left alone or unattended in an area where the fryer module is being used.** Never allow them to sit, stand or play on or around the fryer at any time. Do not store items of interest to children around or below the fryer.
- **When using the fryer module, do not touch the fryer** or immediate surrounding areas. These surfaces become extremely hot and could cause burns. Be certain that all controls are turned off by touching the **OFF ON** touch pad and that the unit has cooled before touching or cleaning any surfaces.
- **Never leave the fryer module unattended.**
- **Do not use water on grease fires.** Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Clothing fires are potential hazards. Do not wear long flowing sleeves around the fryer module.** They are easily caught on pan handles or ignited by flare-ups. Highly flammable clothing, especially synthetic fabrics, should not be worn while cooking.
- **Do not repair or replace any part of the fryer module** unless specifically recommended in literature accompanying this appliance. All service is to be referred to a Wolf authorized service center.
- **Do not line the fryer module with aluminum foil.**
- **Never operate the fryer module while it is empty.** Add more oil as needed to keep the oil level at or above the minimum mark on the basin.
- **Do not use the fryer module for warming a room.**
- **This appliance is for household use only** and must not be put to any other use.
- **Do not store combustible, flammable or explosive materials** near the fryer module or adjacent cabinets.
- **Do not heat unopened glass or metal containers of food in the fryer module.** Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the fryer.

Dimensions in parentheses are in millimeters unless otherwise specified.

FRYER MODULE FEATURES

Model IF15/S

- Integrated design allows for use with multiple modules or cooktop units
- Stainless steel top construction with classic stainless steel finish
- Hidden 2600-watt heating element
- Illuminated electronic touch controls with graduated control lighting
- Large 1 1/4 gallon (3.8 L) capacity tub
- Three baskets included—one large and two small, side by side, each with wire basket hanger
- Low-profile lid
- Melt feature for shortening or lard
- Independent digital timer
- Digital temperature readout and preheat indicator
- Child safety lock mode
- Easy manual locking drain capability
- CSA certified for US and Canada
- Two and five year residential warranty

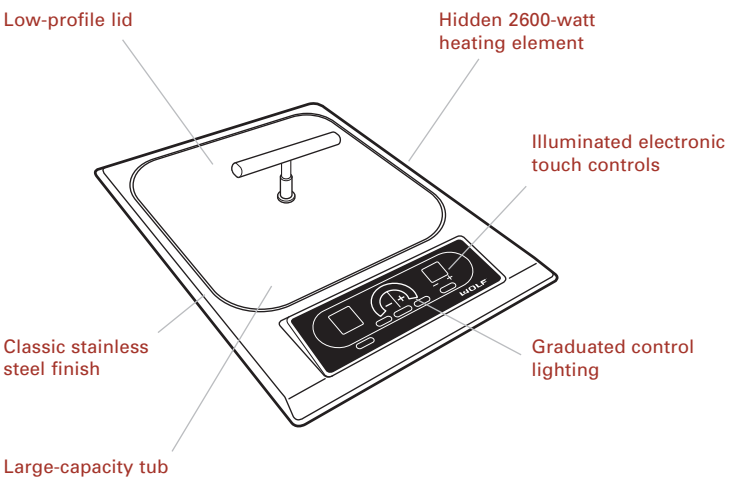
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

MODEL IF15/S

Electric Fryer Module



FRYER MODULE

The Wolf fryer module has an electronic temperature control that will enable you to seal in flavor without absorbing any unnecessary grease. In addition, the large fryer will enable you to handle large portions of small items or a food as large as a cornish hen.

FRYER MODULE ASSEMBLY

Place the wire basket hanger into the fryer basin. Hang either the large or small fryer baskets onto the basket hanger.

The low-profile lid cannot be placed on either the large or small fryer baskets until the handles are collapsed. To collapse the handles, pull the handle apart just above the basket and rotate the handle inward.

IMPORTANT NOTE: The wire basket hanger is reversible. The baskets have hangers on both ends so that you can latch them in the front or back, whichever you prefer.

VENTILATION OPTIONS

IMPORTANT NOTE: It is recommended that you operate the Wolf electric fryer module with either a Wolf cooktop or Pro ventilation hood or hood liner. Contact your Wolf dealer for details.

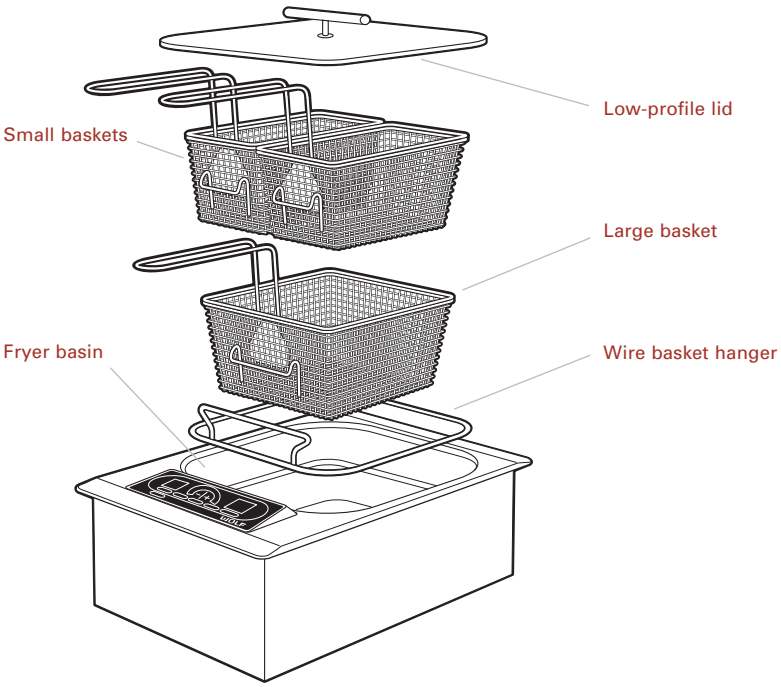
- **Cooktop Wall Hood –** 30" (762) or 36" (914) widths in classic stainless steel.
- **Cooktop Island Hood –** 42" (1067) width in classic stainless steel.
- **Pro Wall Hood –** 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.
- **Pro Island Hood –** 36" (914) to 66" (1676) widths in classic stainless steel.
- **Pro Hood Liner –** available in widths to accommodate 30" (762) to 60" (1524) hoods.

All hoods have welded seams, sealed halogen lighting and removable, dishwasher-safe filters.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the electric fryer module.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.



Fryer module assembly

Dimensions in parentheses are in millimeters unless otherwise specified.

FRYER MODULE OPERATION

BEFORE USING FOR THE FIRST TIME

Clean your fryer module thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process.

Refer to Care Recommendations on page 14. Apply a stainless steel polish to protect the finish and add luster.

During the initial period of use, you may smell a light burning odor or see light smoke. Both these conditions are normal with a new fryer module.

⚠ CAUTION

Oil must be added to the fryer basin before turning the unit on. Serious injury or damage to the fryer module may result when pouring oil into a heated fryer basin.

⚠ CAUTION

Do not use abrasive cleaners; they will permanently scratch the surface.

MODES OF OPERATION

LOCK MODE

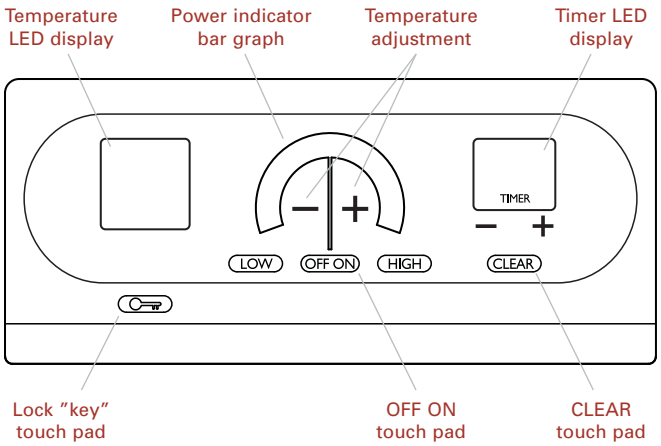
In **Lock mode**, all touch pad operations on the control panel are disabled and the heating element is deenergized. A steady glowing light in the "**key**" touch pad indicates that the unit is locked. Refer to the illustration below for location of the "**key**" touch pad.

- To lock the control panel, touch and hold the "**key**" symbol for 3 seconds. The unit will beep three times and the light in the "**key**" touch pad will illuminate. The control unit is now in **Lock mode**.
- To unlock the control panel, touch and hold the "**key**" symbol for 3 seconds. The unit will beep twice and the light in the "**key**" touch pad will go out. The control unit is now in **Idle mode**.

IMPORTANT NOTE: When the unit is powered up for the first time or if there has been a power outage, the fryer module will default to **Lock mode**.

IDLE MODE

After unlocking the control panel as described in Lock Mode, the unit enters the **Idle mode** of operation. The valid touch pad operations are **OFF ON**, **LOCK**, "**+**", "**–**" or **CLEAR**.



Touch control panel

FRYER MODULE OPERATION

SETTING CONTROLS

The control panel of your electric fryer module is illuminated and features touch controls with graduated-control lighting and temperature display. Refer to the illustrations below.

To activate the fryer module, first touch the **OFF ON** touch pad on the touch control panel. The power indicator bar graph will begin to blink and show a half-power status. To complete the activation, one of the following must be done while the bar graph is still blinking:

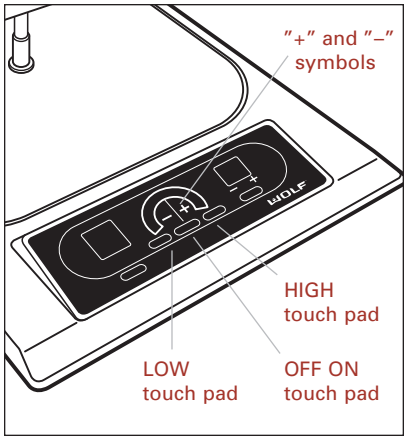
- Touch the "**+**" symbol to set the temperature to 350˚F (175˚C) and complete the activation.
- Touch the "**–**" symbol to set the temperature to 350˚F (175˚C) and complete the activation.
- Touch **HIGH** to set the temperature to 400˚F (205˚C) and complete the activation.
- Touch **LOW** to set the temperature to 190˚F (90˚C) and complete the activation.

To change the power level setting once the unit is activated and the bar graph lights are no longer blinking:

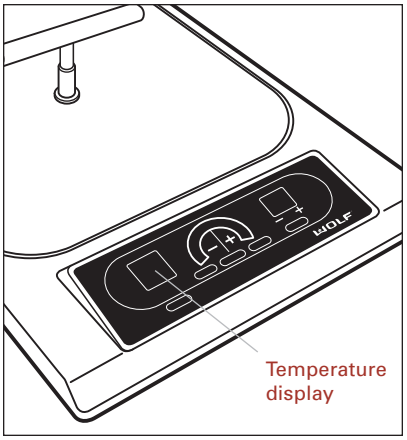
- Touch the "**+**" symbol to increase the temperature set point.
- Touch the "**–**" symbol to decrease the temperature set point.
- Touch **HIGH** to increase the temperature set point to 400˚F (205˚C).
- Touch **LOW** to decrease the temperature set point to 190˚F (90˚C).
- Touch **OFF ON** to turn the unit off.

HEAT SETTING GUIDE

LOW – 190˚F (90˚C)	Melting shortening or lard
350˚F (175˚C)	Frying most frozen foods Fresh doughnuts French fries
365˚F (185˚C)	Frying seafood, breaded
370˚F (190˚C)	Frying chicken pieces, breaded
375˚F (190˚C)	Frying vegetables, breaded
380˚F (195˚C)	Frying tortilla chips Cornish hens



Touch control panel



Temperature readout display

Dimensions in parentheses are in millimeters unless otherwise specified.

DEEP-FRYING OPERATION

1) Fill the fryer basin with oil until level with the oil level line, or approximately 5 quarts (4.7 L).
2) Place the wire basket hanger into the fryer basin.
3) Touch **OFF ON** to turn the unit on.
4) Touch **HIGH**, **LOW**, or the "**+**", or "**–**" symbol to set the temperature and preheat. Touch **LOW** to activate the melt feature when using lard or shortening.
5) When preheating, the actual temperature and set point will toggle back and forth. Once the set point is reached, the fryer will beep once, the display will show the set point temperature, and preheat will disappear from the temperature display.
6) Once preheat is finished, add food to one of the fryer baskets and hang the basket on the wire basket hanger positioned in the fryer basin. Refer to the chart on page 15 to estimate deep-frying times.

IMPORTANT NOTE: Do not cover the fryer module while deep-frying. The cover is for storage only.

7) Remove the fryer basket from the fryer basin using dry pot holders.
8) Touch **OFF ON** to turn the unit off.

⚠ CAUTION

When hanging fryer basket onto the basket hanger in the fryer basin, use dry pot holders to protect hands from hot oil burns.

MELT FEATURE

⚠ WARNING

To avoid damage to the fryer, melt all solid fats before attempting to heat to deep-frying temperature. This also prevents heating oils to unsafe temperatures.

The melt feature is used to slowly melt solid shortening or lard to a liquid state. Use this feature before heating shortening or lard to the desired deep-frying temperature. Stir frequently while melting. Do not preheat the fryer when using the melt feature.

To initiate melt feature, touch **LOW**. "MELT" will illuminate in the temperature display. This will slowly melt shortening or lard for 10 minutes, then heat to and maintain an oil temperature setting of 190˚F (90˚C). After 10 minutes, "MELT" will disappear from the temperature display.

The melt feature will not initiate if the oil temperature is above 125˚F (50˚C). The fryer will heat to and maintain an oil temperature setting of 190˚F (90˚C).

MANUAL DRAIN OPERATION

⚠ CAUTION

The oil will be hot. Before opening the drain valve, make sure that the oil has cooled significantly—below 140˚F (60˚C)—before draining oil into a heat-resistant bucket. The temperature display will continue to show oil temperature until the oil has cooled to below 140˚F (60˚C), even if the unit is off or in Lock mode.

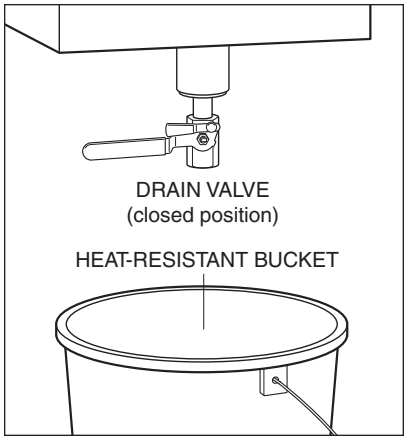
IMPORTANT NOTE: The fryer module must be installed in a base cabinet that allows access to the manual drain valve for draining the oil. A heat-resistant bucket must be positioned under the drain outlet to accept the oil. The bucket must be able to hold 2 gallons (7.6 L).

To open the manual drain valve, push in the safety latch as you turn the drain valve handle downward. Refer to the illustration below.

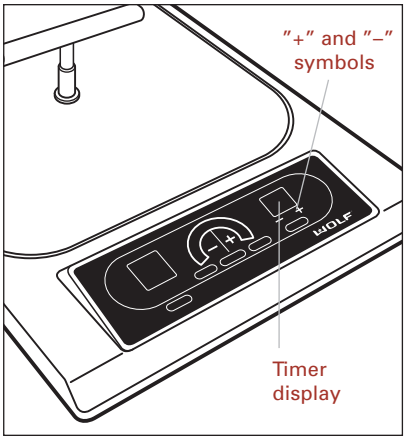
TIMER OPERATION

The control panel of the fryer module has an independent 99-minute timer. Refer to the illustration below. This function can be used with or without the unit in operation. However, the fryer must not be in **Lock mode**.

- To start the timer, touch the "**+**" or "**–**" symbol until the correct amount of time is shown in the timer display. The timer will begin its countdown after a two-second delay.
- A warning beep will sound when the timer has one minute left and begins to count-down in seconds starting at 59.
- A signal will beep when time has expired and will continue to beep every 30 seconds.
- Touch **CLEAR** to reset the timer.



Manual drain valve



Timer controls

Dimensions in parentheses are in millimeters unless otherwise specified.

THE **COLD ZONE**

In the bottom of the fryer, there is an area that has no heat under it called the cold zone. This area collects any water from the food as well as food particles that separate from dried foods. This cold area prevents oil from foaming over as well as from breaking down over prolonged heating time.

HOT OIL INDICATOR

When the fryer is turned off after use, the temperature display will remain illuminated, showing the oil temperature. This display will remain on until the temperature of the oil has cooled to below 140˚F (60˚C), even if the unit is in **Lock mode**.

DEEP-FRYING TIPS

- The "smoke point" temperature is when oil begins to decompose and visible smoke is given off. Refer to the following chart.
- For deep-frying, it is best to use an oil that has a smoke point above 400˚F (205˚C).
- Never add oil to the fryer basin above the oil level line.
- Clarify oil by putting several slices of raw potato in cooled oil and reheat slowly, stirring occasionally until the oil reaches 350˚F (175˚C) or the potato starts to brown. Discard potato and strain.
- If the oil is not hot enough, oil will reach the internal part of food before the coating cooks enough to form a protective layer, resulting in greasy food.
- If the oil is too hot, the coating will burn from the direct heat of the oil before the food has had time to cook.
- Deep-fry only small batches of food at a time. Deep-frying too much food will lower the oil temperature enough to cause greasy food.
- Remove ice from frozen food before deep-frying to avoid popping of oil.
- Allow frozen breaded fish to thaw slightly to shorten the deep-frying time and give the breading a golden brown rather than a dark brown color.

- Moist or frozen food can lead to excessive foaming when first submerged in oil. To avoid this, lower the food slowly into the oil.
- For deep-frying, it is best to use the same oil no more than three times, since repeated use will lower the smoke point. After each use, remove any food particles from the oil.
- After allowing the oil to cool, cover the fryer with the low-profile lid to prevent contamination of the oil.

⚠ CAUTION

Oil must be added to the fryer basin before turning the unit on. Serious injury or damage to the fryer module may result if oil is poured into a heated fryer basin.

⚠ CAUTION

To protect hands from oil burns, wear heavy plastic gloves when deep-frying.

SMOKE POINT TEMPERATURES

Canola Oil, refined	400˚F (205˚C)
Corn Oil, refined	450˚F (230˚C)
Lard	360˚F–400˚F (180˚C–205˚C)
Olive Oil, pure	280˚F (140˚C)
Olive Oil, extra virgin	405˚F (205˚C)
Peanut Oil	450˚F (230˚C)
Safflower Oil	450˚F (230˚C)
Shortening	355˚F–370˚F (180˚C–190˚C)
Vegetable Oil	440˚F–450˚F (225˚C–230˚C)

CARE RECOMMENDATIONS

SIGNATURE POLISH

Signature Polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413-0436, or call 877-376-5474 (toll free).

COMPONENT	CARE RECOMMENDATION
Fryer Module Frame and Lid **Stainless steel**	**CAUTION:** Make sure the fryer module is off and all surfaces are cool before cleaning any part of the unit. **Exterior Cleaning:** Use a soft, nonabrasive stainless steel cleaner like Signature Polish (see side note) and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth, followed with a dry microfiber cloth. All work should follow the same grain direction as the finish. Best results are obtained by keeping the cloth in continuous contact with the metal. For best results, wipe up spills and spatters as they occur and immediately after the module has cooled. If splatters are allowed to dry, they may permanently damage or stain the finish. **CAUTION:** Do not use abrasive cleaners (e.g., Comet or Soft Scrub); they will permanently scratch the surface.
Fryer Basin **Stainless steel**	After emptying the oil from the fryer basin, pour 4 quarts (3.8 L) water with dish soap into the empty basin. Scrub with a nylon brush. Rinse well and drain. Dry thoroughly. **WARNING:** If the fryer basin is not dried thoroughly, excess water may spatter hot oil, causing burns. **WARNING:** Pay particular attention to the drain outlet and manual valve when emptying, as oil may be hot. Allow unit to cool.
Fryer Baskets **Nickel-coated wire mesh**	Both the large and small fryer baskets can be cleaned by hand with warm soapy water or placed in the dishwasher.
Basket Hanger **Nickel-coated wire mesh**	The wire basket hanger can be cleaned by hand with warm soapy water or placed in the dishwasher.
Control Panel **Ceran glass**	Use warm soapy water with a soft cloth to remove fingerprints and residual food and water stains from the control panel. Apply cleaner to the cloth before wiping panel. Do not use aggressive commercial cleaners, as they may damage the assembly.

WOLF **DEEP-FRYING** GUIDE

Food	Oil Temperature	Deep-Frying Time	Comments
Meat			
Chicken Nuggets 1 lb (.5 kg), about 30 nuggets	350˚F (175˚C)	2–3 min	Use large basket, stirring frequently.
Chicken Patties 1 lb (.5 kg), about 5	380˚F (195˚C)	12–14 min	Turn over halfway through deep-frying time.
Chicken Legs breaded	370˚F (190˚C)	15–17 min	Use large fryer basket.
Cornish Hens washed and dried thoroughly	380˚F (195˚C)	12–14 min	Use large fryer basket, turning over as needed.
Cornish Hens, 2 washed and dried thoroughly	380˚F (195˚C)	15–17 min	Use large fryer basket, turning over as needed.
Snacks			
Tortilla chips, corn tortillas each cut into quarters	380˚F (195˚C)	1/2–1 min	Use large basket, stirring occasionally.
French fries, cut 3/8" (10)	350˚F (175˚C) then 370˚F (190˚C)	6–7 min first frying, 1–2 min second frying	Use large frying basket. Deep-fry in small batches. Cool down between deep-frying times.
Seafood			
Shrimp, coated 16–20 lb (7–9 kg)	365˚F (185˚C)	1–2 min	Best coated with flour or cracked-wheat breading.
Scallops, coated 40–60 lb (18–27 kg)	365˚F (185˚C)	3–4 min	Use large fryer basket.
Vegetables			
Mushrooms, broccoli, zucchini, cauliflower bite-size, breaded	375˚F (190˚C)	2–3 min	Turn over as needed.
Sweets			
Doughnuts	350˚F (175˚C)	1–2 min	Turn halfway through deep-frying time.

Dimensions in parentheses are in millimeters unless otherwise specified.

CINNAMON **ELEPHANT EARS**

RECIPE METHODS

If no food processor is available, follow the recipe directions for the traditional dough method.

Makes 16 elephant ears

1 cup (240 ml) milk
1 Tbsp (15 g) active dry yeast
or 1 pkg (8 g) active dry yeast
7 cups (840 g) flour, divided*
6 Tbsp (75 g) sugar
3 Tbsp (25 g) shortening
1 Tbsp (15 g) salt
1 tsp (3 g) cinnamon
1 cup (240 ml) cold water
Oil for deep-frying

Topping:

1/2 cup (100 g) sugar
1 tsp (3 g) cinnamon

FOOD PROCESSOR METHOD

Heat milk to 105˚F to 115˚F (40˚C to 45˚C). Mix in yeast and allow to stand for 10 minutes. Place 6 cups (720 g) flour, sugar, shortening, salt and cinnamon in 14-cup (3.3 L) food processor bowl with dough blade. Process 5 seconds. With machine running, slowly pour yeast mixture through feed tube. Continue pouring water through, until dough forms (all water may not be used). Process 30 seconds until a soft dough forms. Turn dough out onto a lightly floured surface. Place in a 2-gallon (7.5 L) plastic bag, pressing out excess air.

TRADITIONAL DOUGH METHOD

In large mixing bowl using dough hook, thoroughly mix undissolved yeast, 2 cups (240 g) flour, sugar, shortening, salt and cinnamon. Heat water and milk to 120˚F to 130˚F (50˚C to 55˚C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 cups (240 g) flour. Continue beating 2 more minutes. Reduce speed to low and gradually stir in additional flour to make a soft dough. Place in a 2-gallon (7.5 L) plastic bag, pressing out excess air. Continue following the directions for Rising and Deep-Frying.

RISING AND DEEP-FRYING

Let rise for 1 hour or until doubled in bulk. Cut into 16 even pieces. Make each piece into smooth ball and roll each ball into a 5- to 6-inch (127–152) circle. Cover with dry dish towel. Allow to rest while heating the oil.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 375˚F (190˚C). Deep-fry each circle for 1 minute on each side, piercing any bubbles as they form on the dough. Carefully remove and drain on paper towels. Combine topping ingredients. Sprinkle on elephant ears while warm. Serve warm.

**To measure flour, spoon or pour flour into a dry measuring cup. Level off with spatula or straight-edged knife. Do not tap or shake flour before leveling.*

MANGO BROCCOLI SPRING ROLLS

Makes approximately 20 spring rolls

Filling:

5 dried black mushrooms
2 ounces (60 g) dried bean thread noodles
3 green onions, sliced
1 pkg (16 ounces) (450 g) broccoli slaw mix
1/2 tsp (2 g) Chinese Five-Spice
1/2 mango, peeled, coarsely chopped

Marinade:

2 Tbsp (30 ml) chicken broth
1 Tbsp (15 ml) oyster-flavored sauce
1/2 tsp (2.5 ml) sesame oil
2 tsp (2 g) cornstarch
1/4 tsp (1 g) Chinese Five-Spice
1/4 tsp (1 g) fish sauce

1/2 pound (225 g) boneless, skinless chicken breasts
1 Tbsp (15 ml) sesame oil
20 egg roll wrappers
Oil for deep-frying

METHOD

Soak mushrooms and bean thread noodles in warm water until softened, about 15 minutes. Drain. Cut noodles into 4" (102) strips and set aside. Trim stems off softened mushrooms and slice. Combine green onions, broccoli slaw mix, mango and spice and add to the mushrooms and bean thread noodles. Set aside.

Combine all marinade ingredients into a medium bowl and whisk until fully dissolved. Cut chicken breasts into thin strips and place in marinade. Set aside for 10 minutes.

Preheat a large wok for 5 to 7 minutes on HIGH. Add 1 tablespoon (15 ml) sesame oil, making sure to coat all sides. Add chicken and stir-fry 2–3 minutes, until no longer pink. Add the rest of the filling ingredients to the wok and continue to stir-fry for 1/2 to 1 minute more. Remove filling from heat, and let cool in a bowl.

When filling has cooled, place one wrapper on a clean, dry surface in a diamond shape. Place 1/3 cup (78 ml) filling in the middle. Wrap the bottom of the diamond toward the top, fold the sides in and roll upward. Use small amounts of water to seal the edges together. Continue until all filling is used, approximately 20 rolls.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 360˚F (180˚C). Deep-fry a few spring rolls at a time, turning occasionally, until golden brown, 3–4 minutes. Remove and drain on paper towels.

EASY **LIGHT BREADING**

Makes breading for 15 to 20 pieces

Batter:

3/4 cup (90 g) cornstarch
1/3 cup (40 g) flour
1 Tbsp (15 g) sugar
1 tsp (3 g) baking powder
1 tsp (3 g) dried dill weed
1/2 tsp (2 g) garlic salt
1/2 tsp (2 g) salt
1/4 tsp (1 g) black pepper
1 large egg, beaten
1/2 cup (118 ml) club soda

Vegetables cut into bite-size pieces (broccoli, mushrooms, zucchini)
Fish, cut into 1" x 2" (25 x 51) pieces, dried well
Oil for deep-frying

Dipping sauces, optional

METHOD

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350˚F (175˚C). Combine all dry ingredients. Add egg and club soda and beat until smooth. Add additional flour if desired for thicker batter. Using fork or slotted spoon, dip vegetables and fish into the batter. Carefully place pieces into preheated oil. Deep-fry 2–3 minutes or until golden brown. Remove from oil and drain on paper towels. Repeat as needed with remaining vegetables and fish.

CRUNCHY NOODLE **SALAD TOPPING**

Bean threads or cellophane noodles

METHOD

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350˚F (175˚C). Drop a small amount of bean threads or noodles in oil. As soon as they float they are ready to be removed (this only takes about 5 seconds). Remove and drain on paper towels. Place on salads as a topping garnish.

FRENCH **FRIES**

Makes approximately 4 servings

1 pound (.45 kg) potatoes, unpeeled
Oil for deep-frying
Salt

METHOD

Cut each potato into 16 long potato sticks, each about 3/8-inch (9) on a side. Place on paper towels and dry thoroughly.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350˚F (175˚C). Place potatoes in large fryer basket. Deep-fry about 7 minutes or until potatoes are lightly browned. Remove from the oil and drain between paper towels. Cool completely. When ready to serve, preheat the oil to 375˚F (190˚C). Deep-fry the potatoes for 1 to 2 minutes or until they are the desired brownness. Salt as desired. Serve warm.

TEMPURA BATTER

Makes batter for 20 to 30 pieces

Batter:

3/4 cup (90 g) cornstarch
3/4 cup (80 g) flour
1 tsp (4 g) salt
1/4 tsp (1 g) baking powder
1 1/2 cups (360 ml) water
Oil for deep-frying

Shrimp, clean, raw, deveined
Other seafood or vegetables

METHOD

Combine the dry ingredients. Add water and whisk well.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 365˚F (185˚C). Meanwhile, prepare the shrimp and vegetables. Dry the seafood by spreading them out between layers of paper towels and patting completely dry. Immediately before adding the food to the fryer, dip it into the batter. Deep-fry 2–3 minutes, turning over as needed. Cool slightly before serving.

CHIPS OF MANY COLORS

Chips:

Beets
Sweet potatoes
Russet potatoes
Oil for deep-frying

Seasoning for Sweet Chips:

2 Tbsp (25 g) firmly packed brown sugar
1/4 tsp (1 g) ground ginger
1/4 tsp (1 g) ground nutmeg
1/4 tsp (1 g) ground cinnamon

Seasoning for Zesty Chips:

1 Tbsp (10 g) garlic powder with parsley
1 Tbsp (10 g) onion powder
1/2 tsp (2 g) ground allspice
1/4 tsp (1 g) red pepper
2 tsp (6 g) paprika
2 tsp (6 g) firmly packed brown sugar
1/2 tsp (2 g) ground thyme
1 1/2 tsp (5 g) ground cinnamon
1/4 tsp (1 g) ground nutmeg
1/4 tsp (1 g) ground habanero chilies
1 tsp (3 g) salt

METHOD

Peel the vegetables. Using a mandoline or plastic slicer, slice the vegetables almost paper-thin, approximately 1/16-inch (2) thick. As the vegetables are sliced, place each type in a separate large bowl of cold water and let stand for 30 minutes to remove the excess starch. Drain the vegetables well. Spread them out between layers of paper towels and pat completely dry.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350˚F (175˚C). In separate batches, without overcrowding, place each type of vegetable in the large fryer basket. Deep-fry the vegetables 2–3 minutes or until the chips are golden brown. Deep-fry the beets last, as their color will discolor the oil. Remove the chips and drain on paper towels. Sprinkle with the seasoning while warm. The chips will crisp as they cool and are best served at room temperature within 6 hours of deep-frying.

TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	POSSIBLE SOLUTION
Nothing works	Module is not connected to a proper electrical circuit.	Have an electrician verify that the proper voltage is being applied to the module.
	Fuse is blown or circuit breaker is tripped.	Have an electrician replace the fuse or reset the circuit breaker.
	No electricity to the module. Module is in **Lock mode**.	Have an electrician check the house power supply. Unlock the control (see page 8).
"LO" appears in the temperature display	Fryer module was started with no oil.	1) Press the **CLEAR** touch pad.
	Oil level is too low in the fryer basin.	2) Add oil to the appropriate level.
		3) Unlock the control.
		4) Resume operation of the control. After adding oil, the control may take a few minutes to reset.

SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your fryer module. Both numbers are listed on the product rating plate located on the underside of the module. Refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Wolf Authorized Service Center and Phone

_____

Wolf Dealer and Phone

_____

CONTACT INFORMATION

Wolf Customer Service: 800-332-9513

Website: wolfappliance.com

BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, refer to the Troubleshooting Guide on page 21. Check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

1) Mail in the completed Wolf Product Registration Card.
2) Register online at **wolfappliance.com**.
3) Register by phone by calling the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance are printed on the enclosed Wolf Product Registration Card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods), Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE COMPANY, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, Inc., P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.

WOLF APPLIANCE COMPANY, INC. P.O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

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807563 REV-B 9/2006